

Overnight Baked French Toast

(Recipe adapted from *The Gourmet Cookbook*)

Ingredients:

1 (13-14 inch) long loaf soft Italian or French bread)
1/2 stick (4 tablespoons butter) softened
2 large eggs
1 2/3 cup whole milk
1 teaspoon cinnamon
1/4 teaspoon nutmeg (optional)
1/4 teaspoon salt
3 tablespoons sugar

Maple syrup
Powdered sugar

Directions:

Butter a 9 x 13 baking dish. Cut 12 diagonal slices of bread. Reserve ends for another use (I made croutons for our salads this week). Generously butter one side of each piece of bread. Arrange bread buttered sides up in one layer in prepared dish. It will be a pretty tight fit.

Whisk together eggs, milk, cinnamon, nutmeg and salt until combined. Pour evenly over bread. Cover and refrigerate until bread has absorbed all of custard, at least one hour or overnight.

Preheat oven to 425 degrees and bring soaked bread to room temperature. Sprinkle bread with sugar and bake until puffed and golden, about 20-25 minutes. Serve immediately sprinkled with powdered sugar and with maple syrup.

Yield: 6 servings